

**AMENDMENTS TO THE CLAIMS:**

Please replace the claims with the claims provided in the listing below wherein status, amendments, additions and cancellations are indicated.

1. (Currently amended) A method of ~~Method for~~ producing a starch mixture of grainy to powdery materials containing starch, comprising:

mixing ~~in an extruder~~ a first component containing at least one starch with a second component containing at least water in an extruder to form a mixture, ~~providing that the~~ a total water content of the mixture[[,]] containing the first component and the second component, ~~is being~~ less than 40% by weight[[,]];

cooking the mixture in the extruder, said cooking including maintaining [[the]] a temperature ~~during the mixing and cooking processes in the extruder~~ between 120° and 250°C[[,]] and introducing a specific mechanical energy into the mixture of about 120 to 220 Wh/kg during the mixing;

drying [[the]] an extrudate ~~obtained in~~ emerging from the extruder[[,]]; and grinding and screening the [[dried]] extrudate following said air drying.

2. (Currently amended) The method [[of]] according to claim 1, wherein [[the]] a maximum screen size which is used during screening is about 4 mm.

3. (Currently amended) The method ~~[[of]]~~according toclaim 1, further comprising adding water to the extruder during the mixing process, an ~~wherein the~~ initial water content of the first component prior to said adding being ~~[[is]]~~ about 10 to 15% by weight ~~and further comprising adding water to the extruder during the mixing process.~~

4. (Currently amended) The method of claim 1, further comprising adding acid ~~during the mixing~~ to the mixture containing starch and water during the mixing.

5. (Previously presented) The method of claim 1, wherein the component, containing the starch, is flour.

6. (Previously presented) The method of claim 1, wherein the component, containing the starch, is conventional, commercial rye flour with an initial water content of about 10 to 15% by weight.

7. (Currently amended) The method of claim 1, wherein the mixing ~~process~~ and cooking takes place in a twin-screw extruder, rotating in the same direction at 200 to 1200 rpm.

8. (Cancelled)

9. (Withdrawn) The starch-containing, grainy to powdery mixture of materials, produced by the method of claim 1.

10. (Currently amended) A method for producing a binder comprising stirring the starch-containing mixture of materials ~~of claim 9~~ produced in accordance with the method of claim 1 into water.

11. (Previously presented) The method according to claim 10, wherein the starch-containing mixture of materials is stirred into water having a temperature of 20° to 70°C.

12. (Previously presented) The method according to claim 10, wherein the starch-containing mixture of materials is used as a binder for cellulose fibers.

13. (Previously presented) The method of claim 1, wherein the total water content of the mixture, containing the first component and the second component, ranges from 15% to 20%.

14. (Currently amended) The method of claim 1, wherein the temperature during the mixing and cooking ~~process~~ in the extruder ranges from approximately 160° to 220°C.

15. (Previously presented) The method of claim 1, wherein the maximum screen size during screening ranges from about 1 mm to 3mm.

16. (Previously presented) The method of claim 1, further comprising adding alkali during the mixing to the mixture containing starch and water.

17. (Previously presented) The method of claim 1, further comprising adding acid and alkali during the mixing to the mixture containing starch and water.

18. (Previously presented) The method of claim 1, wherein the component, containing the starch, is rye flour.

19. (Previously presented) The method according to claim 10, wherein the starch-containing mixture of materials is stirred into water having a temperature of 30° to 60°C.

20. (Previously presented) The method according to claim 10, wherein the starch-containing mixture of materials is used as a binder for producing paper or cardboard.

21. (Withdrawn) A binder comprising the starch-containing, grainy to powdery mixture of materials produced by the method of claim 1, and water with which said starch-containing, grainy to powdery mixture of materials has been stirred.

22. (Withdrawn) A binder for cellulose fibers comprising the starch-containing, grainy to powdery mixture of materials produced by the method of claim 1, and water with which said starch containing, grainy to powdery mixture of materials has been stirred.

23. (New) The method of claim 1, wherein said drying is restricted to air drying at normal room temperature.